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(54) Title: LOW-TRANS FOR CONFECTIONERY FAT COMPOSITIONS

(57) Abstract: The present invention relates to a process for the production of a fat composition suitable for use as a confectionery fat, wherein a starting fat composition which contains between 20 and 95wt% of S₂U, less than 75wt% of SU₂+U₃, less than 20wt% of S₃, between 1 and 12wt% of diglycerides, between 10 and 100 wt% of at least one interesterified fat, the interesterified fat containing less than 15wt% of C-12 with respect to the total amount of interesterified fat, is subjected to a catalytic hydrogenation so as to obtain a first fat and in that the first fat is incorporated in the fat composition. Thereby the glyceride contents are expressed as wt% with respect to the total amount of di- and triglycerides, S means a saturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms, U means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms.